

هيئة التقييس لدول مجلس التعاون دول الخليج العربية
GCC STANDARDIZATION ORGANIZATION (GSO)

مشروع :نهائي

GSO/FDS 252 / 2011
CAC 252 /2006

خليط الحليب منزوع الدسم المكثف المحلى والدهن النباتي
A blend of sweetened condensed skimmed milk and
vegetable fat

إعداد

اللجنة الفنية الخليجية لقطاع مواصفات المنتجات الغذائية والزراعية

هذه الوثيقة مشروع لمواصفة قياسية تم توزيعها لإبداء الرأي والملاحظات بشأنها، لذلك فإنها عرضة للتغير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية خليجية إلا بعد اعتمادها من مجلس إدارة الهيئة.

ICS: 67.100

Foreword

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member states.

One of GSO main functions is to issue Gulf standards / Technical regulations through specialized technical committees (TCS).

GSO through the technical program of committee TC No. "5" Gulf technical committee for sector standards of food and an agricultural product "has adopted the Standard No (CAC 252:2006) "A blend of sweetened condensed skimmed milk and vegetable fat " issued CODEX standards which has been translated into Arabic.

The Draft standard has been prepared by (State of Qatar).

This standard has been approved as a Gulf Technical regulation by GSO Board of Gulf Technical regulation by GSO Board of Directors in its meeting No...../.....held on

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A Blend of sweetened condensed skimmed milk and vegetable fat

1- Scope :

This Gulf standard applies to a blend of sweetened condensed skimmed milk and vegetable fat , intended for direct consumption , or further processing in conformity with the description in section 3 of this standard .

2- COMPLEMENTARY REFERENCES:

- 2.1 GSO (9) : " Labelling of prepacked food stuffs " .
- 2.2 GSO (21) : "Hygienic regulations for food plants and their personnel".
- 2.3 GSO (150) : "Expiration dates for food products".
- 2.4 GSO (174) : " Raw milk " .
- 2.5 GSO /CAC (193) " General Standard for Contaminants and Toxins in Food and Feed"
- 2.6 GSO (382,383) " Maximum limit for pesticide residues in agricultural food products Part1, Part 2 .
- 2.7 GSO (839) " Food packages – part1 : general requirements .
- 2.8 GSO/ISO (988) " The Limits of Radioactivity Levels Permitted in Foodstuffs – Part 1"
- 2.9 GSO (1016) "Microbiological Criteria for Foodstuffs – Part 1"

- 3- **Definition :** A blend of sweetened condensed skimmed milk and vegetable fats : a product prepared by recombining milk constituents and potable water , or by the partial removal of water, with the addition of sugar and with the addition of edible vegetable oil, edible vegetable fat or a mixture thereof to meet the compositional requirements in Section 4 of this Standard.

4- ESSENTIAL COMPOSITION AND QUALITY FACTORS:

4.1 Raw materials :

Skimmed milk and skimmed milk powders, other non-fat milk solids, and edible vegetable fats/oils .

The following milk products are allowed for protein adjustment purposes:

- Milk retentate: Milk retentate is the product obtained by concentrating milk protein by ultra-filtration of milk, partly skimmed milk, or skimmed milk;
- Milk permeate: Milk permeate is the product obtained by removing milk protein and milk fat from milk, partly skimmed milk, or skimmed milk by ultra-filtration.
- Lactose (Also for seeding purposes) .

4.2 Permitted ingredients

- Potable water
- Sugar
- Sodium chloride and/or potassium chloride as salt substitute

In this product, sugar is generally considered to be sucrose, but a combination of sucrose with other sugars, consistent with Good Manufacturing Practice, may be used

4.3 Permitted nutrients

Where allowed in accordance with the *National General Principles for the Addition of Essential Nutrients for Food* , maximum and minimum levels for Vitamins A, D and other nutrients, where appropriate, should be laid down by national legislation in accordance with the needs of individual country including, where appropriate, the prohibition of the use of particular nutrients.

4.4 Composition :**Blend of sweetened condensed skimmed milk and vegetable fat**

Minimum total fat	8% m/m
Minimum milk solids-not-fat	20% m/m
Minimum milk protein in milk solids-not-fat	34% m/m

For a blend of sweetened condensed skimmed milk and vegetable fat the amount of sugar is restricted by Good Manufacturing Practice to a minimum value which safeguards the keeping quality of the product and a maximum value above which crystallization of sugar, may occur.

Total fat	More than 1% and less than 8% m/m
Minimum milk solids-not-fat	20% m/m
Minimum milk protein in milk solids-not-fat	34% m/m

5 . FOOD ADDITIVES:

Only those food additives listed below may be used and only within the limits specified :

INS no.	Name of additives	Maximum level
Emulsifiers		
322	Lecithins	Limited by GMP
Stabilizers		
331(i)	Sodium dihydrogen citrate	Limited by GMP
331(iii)	Trisodium citrate	Limited by GMP
332 (i)	Potassium dihydrogen citrate	Limited by GMP
332 (ii)	Tripotassium citrate	Limited by GMP
333	Calcium citrate	Limited by GMP
508	Potassium chloride	Limited by GMP
509	Calcium chloride	Limited by GMP
Acidity regulators		
170 (i)	Calcium carbonate	Limited by GMP
339 (i)	Monosodium orthophosphate	4 400 mg/kg , singly or in combination as phosphorous
339 (ii)	Disodium orthophosphate	
399(iii)	Trisodium orthophosphate	
340 (i)	Mono potassium orthophosphate	
340 (ii)	Dipotassium orthophosphate	
340 (iii)	Dipotassium orthophosphate	
341(i)	Monocalcium orthophosphate	
341(ii)	Dicalcium orthophosphate	
341(iii)	Tricalcium orthophosphate	
450 (i)	Disodium diphosphate	
450(ii)	Trisodium diphosphate	
450(iii)	Tetrasodium diphosphate	
450(v)	Tetrapotassium diphosphate	
450 (vi)	Dicalcium diphosphate	
450 (vii)	Calcium dihydrogen diphosphate	
451(i)	Pentasodium triphosphate	
451(ii)	Pentapotassium triphosphate	
452(i)	Sodium polyphosphate	
452(ii)	Potassium polyphosphate	
452(iii)	Sodium calcium polyphosphate	
452(iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
500(i)	Sodium carbonate	Limited by GMP
500(ii)	Sodium hydrogen carbonate	Limited by GMP
500(iii)	Sodium sesquicarbonate	Limited by GMP
501(i)	Potassium carbonates	Limited by GMP
501(ii)	Potassium hydrogen carbonate	Limited by GMP
Thickeners		
407	Carrageenan and its Na,k,NH ₄ , Ca,and Mg salts (including furcelleran)	Limited by GMP
407a	Processed Eucheuma seaweed	Limited by GMP

6. CONTAMINANTS :

The products covered by this Standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides and veterinary drugs Accordance with items 2.5 , 2.6 , 2.8,2.9 .

7. HYGIENE :

- The product shall be prepared accordance with the standard mentioned in item 2.2 .
- The product shall be free from pig products or their derivatives.
- The product shall be free from rancidity or any extraneous matter .

8. LABELLING :

Without prejudice to what is stated in Gulf Standard mentioned in items (2.1) the following shall be declared on the label:

8.1 - Name of the food :

- Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat; or
 - Reduced Fat Blend of Sweetened Condensed Skimmed Milk and Vegetable Fat
- Other names may be used if allowed by national legislation in the country of retail sale.

8.2 Declaration of total fat content:

The total fat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass or volume, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

A statement shall appear on the label as to the presence of edible vegetable fat and/or edible vegetable oil. Where required by the country of retail sale, the common name of the vegetable from which the fat or oil is derived shall be included in the name of the food or as a separate statement.

8.3 Declaration of milk protein:

The milk protein content shall be declared in a manner acceptable in the country of sale to the final consumer, either (a) as a percentage by mass or volume, or (b) in grams per serving as quantified in the label provided that the number of servings is stated.

8.4 List of ingredients

Milk products used only for protein adjustment need not be declared.

8.5 Advisory statement:

A statement shall appear on the label to indicate that the product should not be used as a substitute for infant formula. For example, “NOT SUITABLE FOR INFANTS”.

9 . Methods of sampling and analysis :

- Sampling : see GSO 569
- Methods of sampling and analysis : see GSO 570

عائشة باحث مواصفات

References

المراجع :

- 1- Codex Stan 252-2006 : “ Codex standard for a blend of sweetened condensed skimmed milk and vegetable fat .”